

RADIO CALL  
SIGNM/S JUBILEE  
12/14/03

# CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFER ITEM NO.	AREA MENTIONED	RESULTS AND RECOMMENDATION	COMPLETED	DATE	CORRECTIVE ACTION
1	33	PIZZERIA	AN OPEN DECKHEAD PENETRATION WAS NOTED WHERE THE WATER LINES FOR THE HANDWASH SINK WERE LOCATED.	YES	12/19/2003	The deck head penetration was sealed with steel sheet.
2	19	PIZZERIA	A UNCOVERED RACK OF PIZZAS WAS NOTED IN THE WALK-IN REFRIGERATOR.	YES	12/16/2003	Rack are covered with a clean Sheetpan
3	20	PIZZERIA	THE CHEESE GRATER WAS CRACKED AND CORRODED, MAKING IT DIFFICULT TO CLEAN.	YES	12/16/2003	Cheese grater was removed and replaced
4	26	PIZZERIA	TWO KNIVES, ONE BRUSH, THE CHEESE GRATER, AND THE BIN TO HOLD CLEAN ITEMS WERE SOILED WITH GREASE AND FOOD	YES	12/16/2003	Cleaning has been re enforced also on the 12/26/03 a USPH Class was conducted by the Chef for all cooks.
5	21	PIZZERIA	THE SEAL ON THE DOOR OF THE FLASHBAKE OVEN WAS CRACKED AND SPLIT, MAKING IT DIFFICULT TO CLEAN.	YES	12/19/2003	The gasket was replaced by a new one.
6	27	PIZZERIA	THE HANDLE ON THE DOOR OF THE FLASHBAKE OVEN WAS SOILED WITH GREASE. FOOD DEBRIS WAS NOTED INSIDE OF THE DOOR AREA.	YES	12/16/2003	Cleaned and also on the 12/26/03 a USPH Class was conducted by the Chef for all Cooks.
7	37	LIDO DISHWASH	HEAVY CONDENSATION WAS NOTED ON THE BULKHEADS AND DECKHEAD IN THIS AREA, ESPECIALLY OVER THE CLEAN END OF THE DISHWASH MACHINE AND THE CLEAN STORAGE AREA.	In progress		Improved Exhaust Fan to be installed in Dry Dock.
8	27	LIDO PORT SIDE PANTRY	THE EXTERIOR OF A FOOD CONTAINER WAS SOILED WITH FOOD DEBRIS AND STORED IN AN UNDERCOUNTER CABINET.	YES	12/16/2003	Corrected, also on the 12/26/03 a USPH Class was conducted by the Chef for all Cooks.
9	21	LIDO PORT SIDE PANTRY	THE SURFACE OF THE INDUCTION HOT PLATE WAS SCORTCHED AND ROUGH, MAKING IT DIFFICULT TO CLEAN.	YES	12/15/2003	A new Induction Hot plate was installed.
10	26	LIDO PORT SIDE PANTRY	ONE PAN WAS FOUND SOILED AND STORED AS CLEAN.	YES	12/15/2003	Corrected, also on the 12/26/03 a USPH Class was conducted by the Chef for all cooks.
11	26	LIDO STARBOARD SIDE PANTRY	ONE KNIFE WAS FOUND SOILED AND STORED AS CLEAN.	YES	12/15/2003	Corrected, also on the 12/26/03 a USPH Class was conducted by the Chef for all cooks.
12	33	LIDO BUFFET	CARPET WAS NOTED UNDER THE BUFFET LINES WHERE THE PASSENGERS WALK. IT WAS STATED THAT THIS CARPET WAS PLACED THERE TO PREVENT PEOPLE FROM SLIPPING. THE CARPET WAS SOILED WITH FOOD DEBRIS.	YES	12/14/2003	Was cleaned immediately after the Inspection.
13	21	LIDO GENERAL	PEELING SEALANT WAS NOTED IN THE VENTILATION HOODS THROUGHOUT THIS AREA.	YES	12/16/2003	Sealant of improper specification was used last time; will be removed and applied a new one.
14	33	LIDO GENERAL	NUMEROUS GAPS AND PEELING SEALANT WERE NOTED ON THE DECKHEADS AND BULKHEADS THROUGHOUT THIS AREA. CRACKED AND BROKEN DECK TILES AND RECESSED GROUT WERE NOTED THROUGHOUT THIS AREA.	YES	12/16/2003	Sealant of improper specification was used last time; will be removed and applied a new one. Broken tiles were replaced.

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15	6	POTABLE WATER	THE MICROBIOLOGIC REPORT FROM PUERTO RICO WAS UNREADABLE. THE SHIP BUNKERS WATER IN PUERTO RICO REGULARLY.	YES	12/27/2003	Copy replaced for a readable one, on the Bridge's file.
16	10	POOLS	THE AFT AND MAIN POOLS WERE NOT PROVIDED WITH ANTI-VORTEX DRAIN COVERS. THIS WAS NOTED ON THE LAST INSPECTION.	N/A		As per information collected after the previous inspection, the layout of the pool drainages does not require an anti vortex drain to be safe. Drain is big enough and can not be closed by human body .
17	9	POOLS	THE FREE CHLORINE RESIDUAL IN THE KID'S POOL WAS MEASURED AT APPROXIMATELY 5.0 PPM. THE POOL WAS OPEN AT THE TIME OF INSPECTION.	YES	12/14/2003	The controller was calibrated.
18	21	FOOD SERVICE GENERAL	THE NON-FOOD CONTACT SURFACES OF VARIOUS PIECES OF EQUIPMENT HAD GAPS, OPEN SEAMS AND OTHER DIFFICULT TO CLEAN FEATURES.	YES	12/19/2003	Metal strips were installed to close the gaps.
19	21	FOOD SERVICE GENERAL	LOOSE PEELING SEALANT WAS NOTED IN THE VENTILATION HOODS AND ON THE BULKHEADS THROUGHOUT THE GALLEYS.	YES	12/16/2003	Sealant of improper specification was used last time; will be removed and applied a new one.
20	33	FOOD SERVICE GENERAL	DECK, BULKHEADS AND DECKHEADS HAD HOLES, GAPS LOOSE PROFILE STRIPS AND CRACKED OR BROKEN DECK TILES.	YES	12/17/2003	Broken tiles were replaced; other works in progress.
21	21	FOOD SERVICE GENERAL	THE FASTENERS AND DOOR HINGES WERE LOOSE AND DID NOT PROVIDE A TIGHT SEAL AROUND THE REFRIGERATOR DOORS.	In progress	12/27/2003	Doors need to be replaced; requisition already released last November – ED2413; waiting for material to arrive on board.
22	20	MAIN GALLEY	SOFT SEALANT WAS BEING USED ON THE UNDERSIDE OF THE VEGETABLE SLICER.	YES	12/14/2003	was replaced by hard sealant during the Inspection.
23	20	MAIN GALLEY	THE INTERNAL PARTS OF THE SAVOY TOASTERS WERE RUSTED MAKING MAINTAINING THEM DIFFICULT.	YES	1/19/2004	Complete dismantling in progress for overhauling; new parts available on board will be installed; if needed, new toaster will be ordered
24	27	FOOD SERVICE GENERAL	SOME NON-FOOD CONTACT SURFACES WERE SOILED DUE TO THE OPEN SEAMS, AND GAPS AROUND THE EQUIPMENT AND ON THE BULKHEADS.	YES	12/14/2003	Monitoring the cleaning and follow up
25	36	CHILDREN PLAY ROOM	THE LIGHTING IN THE WASHROOM AREA WAS LESS THAN THE REQUIRED 220 LUX.	YES	12/19/2003	Improved lamps were installed.
26	15	PROVISIONS – DRY GOODS	TWO GALLON SIZE CONTAINERS OF PEAR HALVES IN SYRUP WERE DENTED. THE CAN WERE REMOVED IMMEDIATELY.	Yes	12/14/2003	Can will be removed immediately when dented.
27	15	PROVISIONS DAIRY	A SHIPMENT OF WHOLE MILK IN A VARIETY OF PACKAGES WAS OBTAINED FROM A LOCAL SOURCE THAT DOES NOT COMPLY WITH GRADE A STANDARDS AS SPECIFIED BY LAW.	Yes		To be change to Grade A Product P.Leybold was emailed on 12/16/03

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28	*	<b>CORRECTIVE ACTION STATEMENT</b>	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 – 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME – CAS – [INSERT INSPECTION DATE] .			